

AMENDMENTS TO THE CLAIMS

The following listing of the claims will replace all prior versions, and listings, of claims in the application.

LISTING OF THE CLAIMS:

Claims 1-12. (Canceled).

13. (Currently Amended) A foam producing drink comprising carbon dioxide, a foaming agent and a tea leaf extract wherein the tea leaf extract is obtained by water, water/ethanol or ethanol extraction, and is a foam-holding component, wherein the tea leaf extract is included in the drink in an amount of 0.01% to 3% by weight relative to the total volume of the drink per volume as calculated by the soluble solid of the tea leaf extract, and wherein said drink has a ~~superior~~ foam-holding property ~~to that of a comparative drink which is identical to the former excepting that the latter does not comprise a tea leaf extract and wherein~~ the foam-holding property of the drink includes an ability to hold a foam layer for a longer period as compared with a comparative drink which is identical to the former excepting that the latter does not comprise a tea leaf extract, when the comparison is made by pouring each of the drinks into a measuring-cylinder and periodically observing a total volume of the foam layer and a liquid layer in the cylinder.

14. (Canceled).

15. (Previously Presented) The drink according to claim 13, wherein the ~~superior~~ foam-holding property of the drink includes an ability to produce a foam-layer with a higher foam density as compared with a comparative drink which is identical to the former excepting that the latter does not comprise a tea leaf extract, when the comparison is made by pouring each of the drinks into a measuring-cylinder and determining a density of the produced foam.

16. (Previously Presented) The drink according to claim 13, wherein the superior foam-holding property results in a higher sensory test score as compared with a comparative drink which is identical to the former excepting that the latter does not comprise a tea leaf extract, when the comparison is made by drinking each of the drinks to taste for a fine and pleasant effervescence in the mouth and/or a good texture on the throat.

17. (Previously Presented) The drink according to claim 13, which further comprises a hop extract.

18. (Previously Presented) The drink according to claim 13, wherein the tea leaves are those of black tea, green tea or oolong tea.

19. (Previously Presented) The drink according to claim 13, wherein the drink is stored before being consumed in a closed container having an internal pressure of carbon dioxide ranging from 0.5 to 3.5 kg/cm² at 20°C.

20. (Previously Presented) The drink according to claim 13, wherein the carbon dioxide-containing drink does not contain a fermented grain liquor.

21. (Previously Presented) The drink according to claim 13, which is a soda pop, a lemon soda drink, a carbonated fruit drink or a low alcohol drink.

22. (Previously Presented) The drink according to claim 13, which is a non-alcohol drink or a low alcohol drink having an alcohol content of 12% or less.

23. (Currently Amended) A method for producing a foam-producing carbon dioxide-containing drink which comprises:

(1) preparing a drink blended with (i) a foaming agent and (ii) a tea leaf extract obtained by water, water/ethanol or ethanol extraction, and wherein said tea extract is a foam-holding

component present in an amount of 0.01% to 3% by weight relative to the total volume of the drink ~~weigh per volume as calculated by the soluble solid of the tea leaf extract~~, and

(2) incorporation carbon dioxide into the resulting drink.

24. (Previously Presented) The method according to claim 23, which further comprises (3) bottling the resulting drink in a closed container.

25. (Previously Presented) The method according to claim 24, wherein the internal pressure of carbon dioxide ranges from 0.5 to 3.5 kg/cm² at 20°C.

26. (Currently Amended) A method for increasing the foam-holding property of a foam-producing drink comprising carbon dioxide and a foaming agent:
comprising blending a tea leaf extract obtained by water, water/ethanol or ethanol extraction and increasing the foam-holding property of a foam-producing drink, and wherein the tea extract is a foam-holding component to the drink.

27. (Currently Amended) The method according to claim 26, wherein the foam-holding component is blended in an amount of 0.01% to 3% by weight relative to the total volume of the drink ~~as calculated based on the soluble solid of the tea leaf extract~~.

28. (Previously Presented) The method according to claim 26, wherein the drink is bottled in a closed container.

29. (Previously Presented) The method according to claim 28, wherein the internal pressure of carbon dioxide ranges from 0.5 to 3.5 kg/cm² at 20°C.

30. (Currently Amended) The method according to claim 26, wherein the increase in the foam-holding property provides the drink with a longer foam life[[,]] and/or a higher foam

density, ~~a finer effervescence in the mouth and/or a better texture on the throat~~ as compared with the case where no tea leaf extract is blended.

31. (Previously Presented) The method according to claim 26, wherein the drink further comprises a hop extract.

32. (Previously Presented) The method according to claim 26, wherein the tea leaves are those of black tea, green tea or oolong tea.

33. (Previously Presented) The method according to claim 26, wherein the carbon dioxide-containing drink does not contain any fermented grain liquor.

34. (Previously Presented) The method according to claim 26, wherein the drink is a soda pop, a lemon soda drink, a carbonated fruit drink or a low alcohol drink.

35. (Previously Presented) The method according to claim 26, wherein the drink is a non-alcohol drink or a low alcohol drink having an alcohol content of 12% or less.